

PREPARATION OF RAW MATERIAL FOR SEAWEED

Publication number: JP60041470
Publication date: 1985-03-05
Inventor: MAEDA TAKEYOSHI
Applicant: MAEDA TAKEYOSHI
Classification:
- international: **A23L1/337; A23L1/337; (IPC1-7): A23L1/337**
- european:
Application number: JP19830141227 19830803
Priority number(s): JP19830141227 19830803

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Abstract of JP60041470

PURPOSE:To obtain a raw material for seaweeds directly usable for secondary processing only by thawing, by sterilizing raw seaweeds under heating, dehydrating them, grinding them, making them into a pasty state by heating and electron sterilization, forming them into a fixed shape, freezing and preserving them. **CONSTITUTION:**Seaweeds such as WAKAME seaweeds, tangles, lavers, etc. are washed, dehydrated by a microwave dryer into 50-90wt% water content depending upon uses, and crushed by a crusher into fine granules. They are heated and sterilized with electrons by a blender with a microwave heater, and blended until they become a pasty state. They are blended and formed into a shape with a volume having 30-50mm. thickness, 40cm lateral width, and about 60cm length, and about 10kg weight, and frozen and preserved.

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(19)

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(11) Publication number:

Generated Document.

PATENT ABSTRACTS OF JAPAN

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(21) Application number: 58141227

(51) Intl. Cl.: A23L 1/337

(22) Application date: 03.08.83

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(30) Priority:

(43) Date of application
publication: 05.03.85(84) Designated contracting
states:

(71) Applicant: MAEDA TAKEYOSI

(72) Inventor: MAEDA TAKEYOSH

(74) Representative:

(54) PREPARATION OF RAW
MATERIAL FOR SEAWEED

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